



AMARILLO BI-CITY-COUNTY HEALTH DISTRICT

Amarillo, Canyon, Potter County, Randall County

CITY OF AMARILLO, P. O. Box 1971, Amarillo, TX, 79105-1971

Chili Cook-Off Quick List For Every Booth

1. Every individual cooking team must have a probe thermometer readily available.
2. After properly cooking the product to the correct temperature all hot foods must be kept above 135°F at all times. ***155°F for ground beef; 165°F to meet all cooking temps.
3. All cold foods must be held at 41°F or below at all times.
4. All booths must have a means of sanitizing counters and preparation tables. Clorox ready wipes are recommended but bleach water or Quaternary Ammonium at proper strength can be used (100ppm for Chlorine & label directions for Quat.). *** If bleach water or Quat is used test strips must be available.
5. A hand washing facility shall be provided in every booth. Hand washing facility can be a container with a spigot that provides potable, clean, warm water; a wastewater container; soap; disposable towels; and a waste receptacle. *****This is a new requirement per the 2015 Texas Food Establishment Rules. A single hand washing facility can be substituted for one in every booth if it is within a reasonable distance and it provides **warm** running water with all other requirements above.*
6. Wet Storage: Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container.** Zip lock bags are a good way around this rule.
7. When not in actual use, such as stirring, chili pots must be protected from contamination by the use of lids.
8. All food and single service items must be stored at least six inches off the ground.
9. Everyone working with food must wear a hair restraint; hat or hair net.
10. No bare hand contact with ready to eat food is allowed; Gloves or utensils must be used at all times. Hands must be washed prior to putting on gloves each and every time.

Note: This list is not all inclusive and there might be other issues that can be pointed out at time of inspection.

If there are any questions regarding the rules and requirements set forth by the Texas Food Establishment Rules contact the City of Amarillo Environmental Health Department at any time at 806-378-9472.